

BROC



BROC CELLARS | 2020 AMORE BLENDO

VARIETAL: 52% Barbera, 24% Sauvignon Blanc, 24% Primitivo

LOCATION: Mendocino

VINEYARD: Fox Hill Vineyard + Mi Hija Vineyard

ALCOHOL: 12%

TOTAL PRODUCTION: 494 cases

WINEMAKER'S NOTES:

We picked all three varieties very early in the morning, all on the same day in early September, with a dark orange sky from the fires beginning to blaze all over California. We wanted to make a wine to release in the summer – a chillable easy drinking light red. The Barbera, Sauvignon Blanc and Primitivo fermented together whole cluster, layered alternating each variety until we reached the top of the tank and sealed it. True carbonic fermentation occurred. We pressed the wine to age in a 41 hL concrete tank, one of our sandstone terra cotta jars and 2 neutral French oak barrels. This wine walks the line of being a dark rosé and fresh light red. We recommend chilling it down for warm weather enjoyment.

VITICULTURAL AREA:

The Barbera and Primitivo are from Fox Hill Vineyard, located between Hopland and Ukiah in Mendocino. The soil is mostly sandstone with rocks and pebbles found everywhere including quartz. The vineyard is farmed organically. Mi Hija Vineyard is a neighboring vineyard located in the Redwood Valley of Mendocino. The Sauvignon Blanc from Mi Hija elevates the wine by adding a pretty floral note. The vineyard is farmed biodynamically.

At Broc Cellars all of our wines are made using spontaneous fermentation, a process that means we only use native yeasts and bacteria that exist on the grapes in order to make wine. We don't add anything – this includes nutrients, yeast, bacteria, enzymes, tannins or other popular fermentation agents. Sulphur is a naturally occurring element in all wine, the amount found can vary. We add little to no SO2, depending on the wine and style.